

# AMEE RICAA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Colorado Pale Base malt	5.3 kg (79.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.83 kg (12.5%)	81 %	6
Grain	Weyermann Specjal W	0.5 kg (7.5%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	30 g	15 min	7.5 %
Boil	Simcoe	30 g	15 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	500 ml	Fermentum Mobile